



EVENT CONTRACT

CONTACT:	PARTY SIZE	DATE OF EVENT: TIME OF EVENT
COMPANY: (IF APPLICABLE)		TEQUILA'S CONTACT:
PHONE NUMBER:	EMAIL:	

CANCELLATION, CONFIRMATION AND DEPOSIT POLICIES

- A. **PARTIES MUST BE CONFIRMED BY RETURNING A SIGNED EVENT CONTRACT. (CAN BE FAXED OR BROUGHT IN PERSON.)**
 - B. **TIMES DESIGNATED FOR PARTIES MUST BE AGREED ON PRIOR TO THE EVENT.**
 - C. **RESERVATION SPOTS ARE ASSIGNED FOR 2 HOURS AND 30 MINUTES. WE RESERVE THE RIGHT TO CONCLUDE YOUR EVENT AFTER THAT TIME LAPSE.**
 - D. **TOTAL NUMBER OF PERSONS CAN BE CONFIRMED UP TO THE MORNING PRIOR TO YOUR EVENT.**
 - E. **ADDITIONAL GUESTS WILL BE BILLED ON A PER PERSON BASIS, BASED ON THE PRICING FOR THE EVENT.**
 - F. **CANCELLATIONS MUST BE DONE AT LEAST 48 HOURS PRIOR TO THE DATE OF THE EVENT.**
 - G. **A \$200. DEPOSIT IS REQUIRED TO HOLD YOUR RESERVATION. THE DEPOSIT IS REFUNDABLE IF EVENT IS CANCELLED WITHIN 48 HOURS OF THE START TIME. OTHERWISE, THE DEPOSIT WILL BE APPLIED TOWARDS YOUR BILL.**
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EVENT CONTRACT

NAME OF PARTY:	DATE OF EVENT:	
CREDIT CARD NUMBER:	EXPIRATION DATE-	
PRINT FULL NAME (AS IT APPEARS ON CREDIT CARD):	SIGNATURE-	DATE:
OTHER	SPECIFICATIONS	
ADDITIONAL FLOWERS, CAKES OR VIDEO & AUDIO EQUIPMENT RENTALS ARE THE RESPONSIBILITY OF THE CLIENT.	\$75. per person plus tax and gratuity	

1602 LOCUST ST., PHILADELPHIA, PA 19103 * 215.546.0181 * FAX 215.546.9953

EMAIL YOUR COMPLETED CONTRACT TO INFO@TEQUILASPHILLY.COM



TEQUILAS SPECIAL EVENT MENU

APPETIZERS: (will be served family style)

CEVICHE – fish & shrimp cooked in lime juice with tomato, onion, and chile serrano.
EMPANADAS – corn tortillas filled with the chef's choice of fresh ingredients
TAQUITOS– corn tortillas filled with well seasoned chicken and covered with traditional red sauce, fresh crème and sprinkled with queso fresco
GUACAMOLE – traditional avocado dip

ENTREES: (choice of one)

CAMARONES TEQUILAS – jumbo shrimp served in a sauce made of Tequila, lime, butter, garlic and lemon
MOLE POBLANO – boneless grilled chicken breast served in our traditional mole sauce, topped with sesame seeds
FILETE GRITO – grilled Filet Mignon stuffed with chiles serranos and served on a bed of cactus leaf with a tropical tamarind sauce
MERO AL MANGO – grouper fillet pan seared with a light breading, stuffed with guacamole and served over a mango-ginger sauce
PUNTAS MEXICANAS – beef tenderloin tips with shrimp sautéed in an arbol & chipotle pepper sauce
ENCHILADAS – chicken or vegetable rolled into corn tortillas, topped with melted Chihuahua cheese, and placed in your choice of green tomatillo or roasted tomato sauce
CHILES VEGETARIANO – poblano pepper stuffed with red quinoa, goat cheese and grilled vegetables, topped with a chipotle pesto, served in a traditional roasted tomato sauce

DESSERTS: (will be served family style)

TRES LECHES - moist vanilla sponge cake, submerged in a 3 milk sauce
CHOCOLATE MOUSSE - creamy, rich, chocolaty mousse cake
CHURROS - puff pastry rolls, glazed with cinnamon and served with dipping sauces

BAR

2 hour open bar featuring:

Margarita, sangrias, mixed drinks, beer or wine by the glass

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